



SWEET POTATO & PISTACHIO SALAD

30 MINUTES

MAKES 4 SERVINGS

A warm, fragrant salad bursting with texture, flavour and nutrition.

INSTRUCTIONS

Toss chickpeas and all vegetables in olive oil, salt, pepper, turmeric, ginger, cinnamon and paprika.

Roast at 400°F for approximately 12-15 minutes or until tender to the bite.

Remove from heat, allow to cool slightly, add lemon juice, raisins, pistachios, herbs and season to taste.

Serve on a bed of Pea Shoots with a drizzle of olive oil.

Enjoy!

INGREDIENTS

- 1 Package of GoodLeaf Pea Shoots
- 1 Can of Chickpeas, drained and rinsed
- 1 Medium Sweet Potato, peeled and diced
- 1 Cup of Butternut Squash, peeled and diced
- ½ Red Pepper, diced
- ½ Orange Pepper, diced
- 1 Small Red Onion, peeled and diced
- 1 Cup of Cauliflower, chopped
- 1 Cup of Pistachios, shelled, rough chopped
- 1 Cup of Raisins
- 2 Cloves of Garlic, peeled and minced
- 1 tbsp of Paprika
- 1 tsp of Cinnamon
- ¼ tsp of Turmeric
- ¼ tsp of Ground Ginger
- Juice of half a Lemon
- Fresh Mint, chopped
- Fresh Cilantro, chopped
- Fresh Parsley, chopped
- Salt and Pepper, to taste
- Olive Oil



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